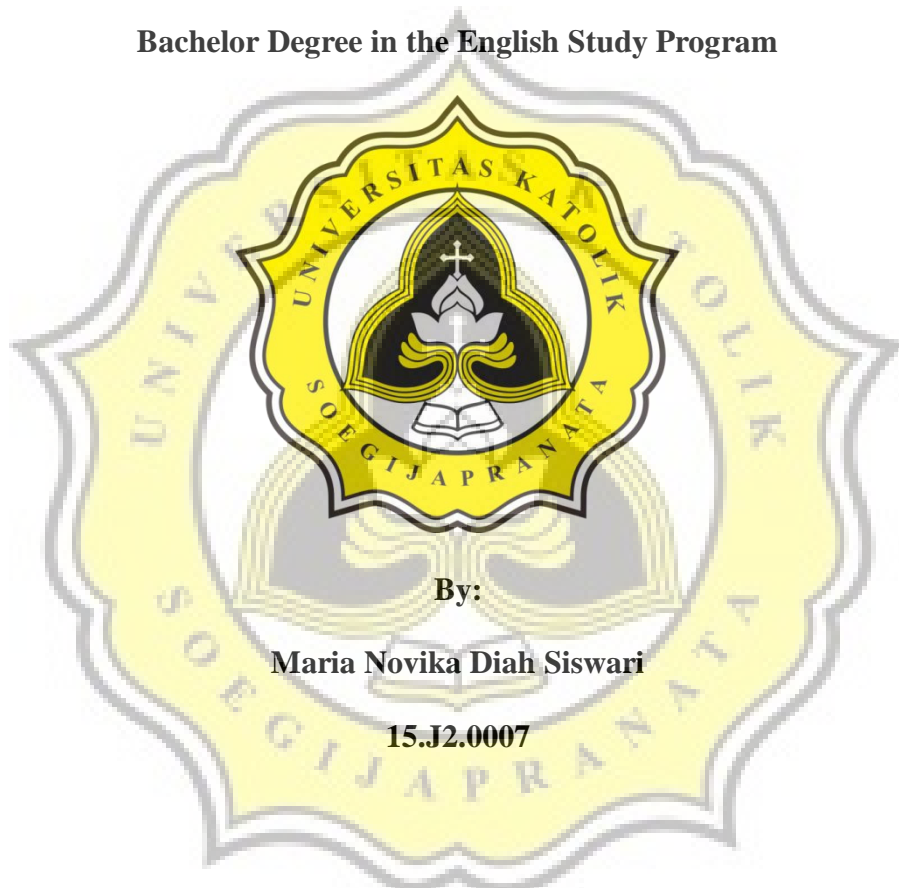


**THE MAINTENANCE OF A TRADITIONAL SNACK, NAGASARI,
AMONG JAVANESE PEOPLE AT *KRAJAN* HAMLET
SENDANGDAWUHAN VILLAGE**

**A Thesis Presented as a Partial Fulfillment of the Requirement to Obtain the
Bachelor Degree in the English Study Program**



By:

Maria Novika Diah Siswari

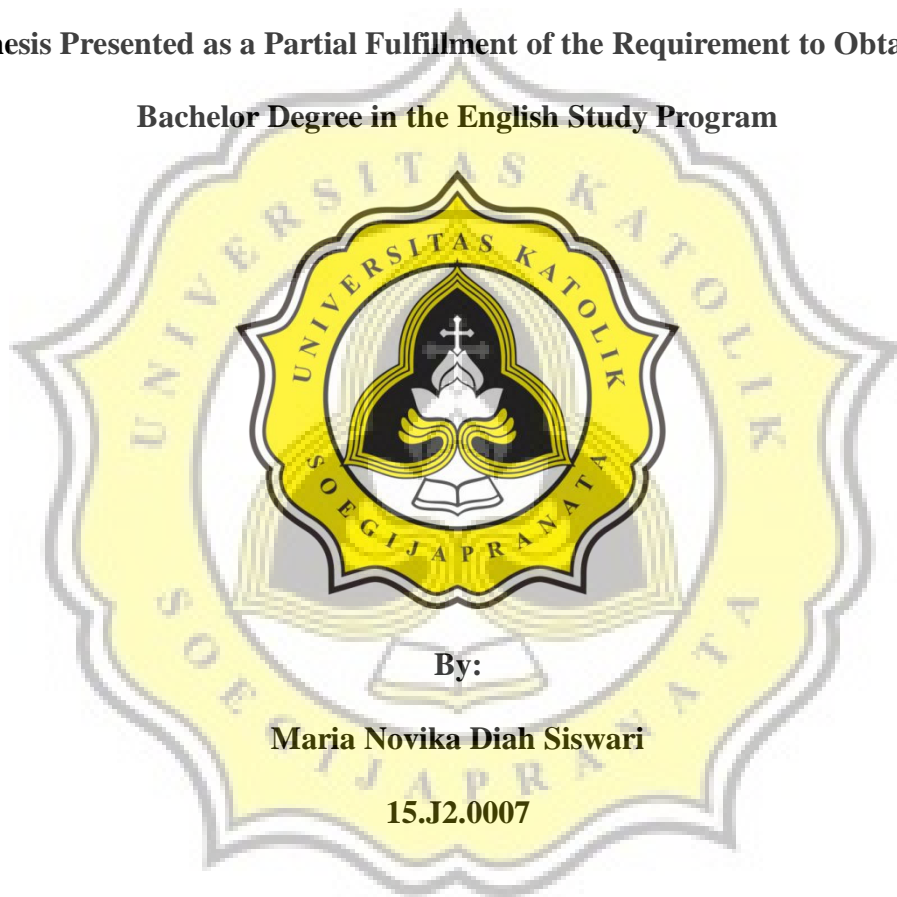
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SEMARANG**

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Approved by,



Angelika Riyandari, Ph.D

Major sponsor

July 23rd, 2019



EMILIA NINIK AYDAWATI, SP.M.Hum

Co-sponsor

July 23rd, 2019

A thesis defended in front of the Board of Examiners on July 23rd, 2019 and
declared acceptable

BOARD OF EXAMINERS

First Examiner : **Dr. Dra. Ekawati Marhaenny Dukut, M.Hum.**

Co-Sponsor : **Emilia Ninik Ayardawati, SP,M.Hum**

Major Sponsor : **Angelika Riyandari Ph.D**

Semarang, July 23rd, 2019

Faculty of Language and Arts

Soegijapranata Catholic University

Dean


B. Retang Wohangara S.S.,M.Hum

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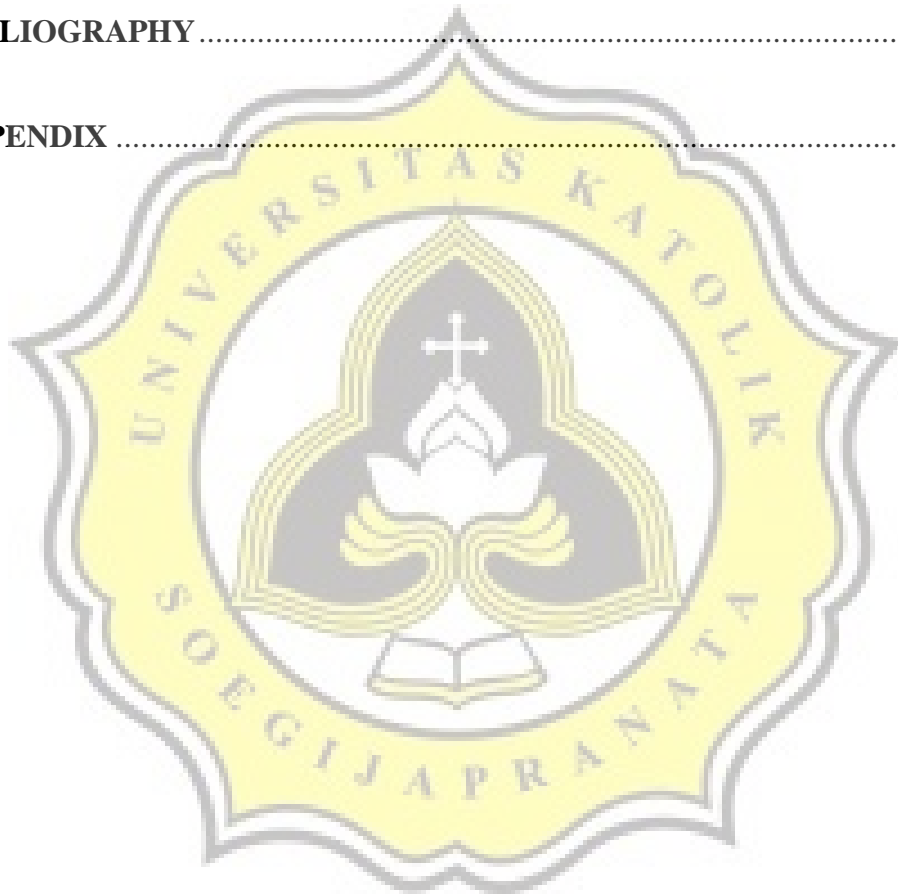
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ABSTRACT

Food is one of the most influential needs in human life. Therefore, early humans through evolution in food search, ranging from *hunting* and *gathering* (Food Gathering), the period of farming (Food Processing), to migrate to meet their food needs. The food that is present today is created because of the habits and traditions that develop in each place they go. The food eventually became a typical food in certain regions, this also happened to *Nagasari*. Through this research, the writer wants to find out how people at *Krajan Hamlet Sendangdawuhan Village* have found the people who are known as masters of *nagasari* makers to promote the *nagasari* and also for what occasions basic unsophisticated buy people. After conducting in-depth interviews and observing the *Krajan Hamlet in Sendangdawuhan Village*, the writers concluded that the *nagasari* makers from the dukuh itself usually passed it down to their younger generations. Then the *nagasari* makers usually promote *Nagasari* when they are invited to help cook food to be served events such as celebration, festivity, *Selamatan* and others by exemplifying how to make *nagasari* and making it together with other residents who have not been able to make *nagasari* but join present in helping prepare food for the celebration. Then the writer also concluded that *Nagasari* from nowadays is not only presented in festivities, festivities, or celebrations, but also presented in meetings, social gatherings, and so on.

ABSTRAK

Makanan adalah salah satu dari kebutuhan yang sangat berpengaruh dalam kehidupan manusia. Maka dari itu, manusia purba melalui evolusi dalam pencarian makanan, mulai dari berburu dan meramu (*Food Gathering*), hingga melakukan migrasi guna memenuhi kebutuhan makanan mereka. Makanan yang ada pada zaman sekarang tercipta karena kebiasaan dan tradisi yang berkembang pada masing-masing tempat yang mereka datangi. Makanan tersebut akhirnya menjadi makanan khas yang ada pada wilayah tertentu, hal tersebut juga terjadi pada *nagasari*. Melalui penelitian ini, penulis hendak mencari tau bagaimana penduduk Dukuh *Krajan* Desa *Sendangdawuhan* melestarikan *nagasari*, bagaimana para pembuat *nagasari* mempromoskan *nagasari*, dan juga pada acara apa saja *nagasari* disajikan. Setelah melakukan wawancara dan melakukan observasi pada lingkungan Dukuh *Krajan* Desa *Sendangdawuhan*, penulis menyimpulkan bahwa para pembuat *nagasari* yang berasal dari dukuh itu sendiri biasa meneruskannya pada anak-anaknya. Lalu para pembuat *nagasari* biasa mempromosikan *nagasari* pada saat mereka diundang untuk membantu memasak makanan guna disajikan di *Hajatan*, *Kenduri*, *Selamatan* dan lain-lain dengan mencontohkan cara membuat *nagasari* dan membuat bersama *nagasari* tersebut dengan warga lain yang belum bisa membuat *nagasari* namun ikut hadir dalam membantu persiapan makanan sajian *Hajatan* tersebut. Kemudian penulis juga menyimpulkan bahwa *nagasari* dari pada zaman sekarang ini disajikan tidak hanya dalam acara *Kenduri*, *Selamatan*, atau *Hajatan*, tetapi juga disajikan dalam acara rapat, arisan, dan sebagainya.